



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

## **LETTERHEAD CERTIFICATE FOR THE EXPORT OF FRESH/FROZEN POULTRY TO COLOMBIA**

**DATE ISSUED** \_\_\_\_\_ **CERTIFICATE NUMBER** \_\_\_\_\_

1. The meat was derived from poultry that were born and raised in the United States or Canada.
2. The United States is free of highly pathogenic avian influenza. The consignment of meat comes from birds which have been kept in an establishment free from Newcastle disease and not situated in a Newcastle disease infected zone and which have been slaughtered in an approved abattoir not situated in a Newcastle disease infected zone.
3. The slaughter and/or processing plants where the poultry products were produced and/or processed comply with FSIS established sanitary conditions and are officially authorized by the competent Authority of the United States which is recognized by the Colombian health authorities. In addition, the plants operate under the supervision of the competent Authority of the United States.
4. The meat was produced according to the U.S. Pathogen Reduction/HACCP Systems regulation.
5. The poultry products have been properly packaged and labeled and meet the hygiene requirements of the United States.
6. The meat has been handled, cut and stored under proper hygienic conditions.
7. The means of transport, handling and loading conditions meet the hygiene requirements of the United States.

**SIGNATURE OF OFFICIAL VETERINARIAN** \_\_\_\_\_

**PRINTED NAME** \_\_\_\_\_

**TITLE/PROFESSIONAL DEGREE** \_\_\_\_\_